

Agricultural Marketing Service, USDA

§51.3198

(1) Similar varietal characteristics, except color when designated as a specialty or mixed pack;

- (2) Mature;
- (3) Fairly firm; and,
- (4) Fairly well shaped.

(b) Free from:

- (1) Decay;
- (2) Wet sunscald;
- (3) Doubles; and,
- (4) Bottlenecks.

(c) Free from damage caused by:

- (1) Seedstems;
- (2) Splits;
- (3) Dry sunken areas;
- (4) Sunburn;
- (5) Sprouting;
- (6) Staining;
- (7) Dirt or foreign material;
- (8) Mechanical;
- (9) Tops;
- (10) Roots;
- (11) Translucent scales;
- (12) Watery scales;
- (13) Moisture;
- (14) Disease;
- (15) Insects; and,
- (16) Other means.

(d) For size and tolerances see §§51.3198 and 51.3199.

[60 FR 46980, Sept. 8, 1995, as amended at 79 FR 63294, Oct. 23, 2014]

§ 51.3196 U.S. Combination.

U.S. Combination consists of a combination of U.S. No. 1 and U.S. No. 2 onions: *Provided*, That at least 50 percent, by weight, of the onions in each lot meet the requirements of U.S. No. 1 grade. (See §§51.3198 and 51.3199.)

§ 51.3197 U.S. No. 2.

U.S. No. 2 consists of onions which meet the following requirements:

(a) Basic requirements:

(1) Similar varietal characteristics, except color when designated as a specialty or mixed pack;

(2) Not soft or spongy.

(b) Free from:

- (1) Decay;
- (2) Wet sunscald; and,
- (3) Bottlenecks.

(c) Free from serious damage caused by:

- (1) Seedstems;
- (2) Dry sunken areas;
- (3) Sprouting;
- (4) Staining;
- (5) Dirt or other foreign material;
- (6) Mechanical;
- (7) Watery scales;
- (8) Insects;
- (9) Disease; and,
- (10) Other means.

(d) For size and tolerances see §§51.3198 and 51.3199.

[60 FR 46980, Sept. 8, 1995, as amended at 79 FR 63295, Oct. 23, 2014]

SIZE CLASSIFICATIONS

§ 51.3198 Size classifications.

Size shall be specified in connection with the grade in terms of minimum diameter, range in diameter, minimum diameter with a percentage of a certain size or larger, or in accordance with one of the size classifications listed below: *Provided*, that unless otherwise specified, onions shall not be less than 1½ inches in diameter, with 60 percent or more 2 inches or larger in diameter.

Size designation	Minimum diameter		Maximum diameter	
	Inches	Millimeters	Inches	Millimeters
Small	1	25.4	2¼	57.2
Repacker/Prepacker ¹	1¾	44.5	3	76.2
Medium	2	50.8	3¼	82.6
Large or Jumbo	3	76.2	(²)	
Colossal	3¾	95.3	(²)	

¹ In addition to the sizes specified, a lot of onions designated as Repacker or Prepacker shall contain at least 60 percent or more 2 inches or larger in diameter.

² No requirement.